



RESTAURANT GUY SAVOY

CHRISTMAS PRESTIGE

385 per person
Available 12/24 & 12/25

Amuse Bouche

Crab Salad and Osetra Caviar

Coco Beans and Foie Gras Terrine

Octopus in Cold Steam, Flavors and Textures of a Bearnaise

Turbot Roasted on the Bone, Baby Artichoke Sauce “Barigoule”

Or

Roasted Maine Lobster, Tortellini, Carrot and Natural Jus

(\$35 Additional)

Artichoke and Black Truffle Soup, Toasted Mushroom Brioche and Black Truffle Butter

Guinea Hen, Gnocchi and Sauce Albufera

OR

A5 Kagoshima Japanese Wagyu Beef, Choux Vert, Pommes Fondantes, Jus Perigueux

(\$65 Additional)

Brie Fermier Black Truffle

Poached Pear Vin Chaud and Semi Fredo

Chocolate and Kumquat

Mignardises
